

Wisconsin Food Code FACT SHEET

#12: Temperature Guide

- Cook foods to the proper temperature.
 - Re-heat food rapidly (within 2 hours or less).
 - Never re-heat in a steam table or in a food warmer (crock pot or Nesco for example). Use the stovetop or microwave.
 - Cool hot foods from 135°F to 70°F within 2 hours and within a total of 6 hours from 135°F to 41°F or less.
 - Pre-chill ingredients when making a cold salad to help prevent long time periods in the danger zone.
- 165° F for 15 seconds—Cooking poultry, stuffed meats, stuffing with meat; wild game, raw animal foods in a microwave and those that have been par-cooked; and Reheating of left-over foods or foods in a microwave oven for hot hold.
- 155° F for 15 seconds—Cooking ground raw meat & fish, injected meat, marinated meat, tenderized meat, and raw eggs not for immediate service.
- 145° F for 15 seconds—Cooking fish, pork, commercially raised game animals, whole-muscle intact beef steaks and raw shell eggs for immediate service.
- 135° F—Reheating commercially processed and packaged foods for hot hold, cooking vegetables for hot holding

Danger Zone

Avoid keeping food in the range of 41° F to 135° F.



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